

## AMENDMENTS

### Amendments to the Claims

This listing of claims will replace all prior versions and listings of claims in the application:

#### Listing of the Claims:

1. (Currently Amended) A method for treating a vegetable material formed by member selected from the group consisting whole oat grain, whole rye grain, whole barley grain and an oat bran concentrate, with a view to improving [[the]] solubility in an aqueous phase of [[the]] non-starch polysaccharides  $\beta$ -glucan or pentosan contained in [[it]] the material, characterised in that the material is crushed by using mechanical energy in an amount of 0.15-0.39 kWh/kg to a particle size less than 100  $\mu\text{m}$  thereby producing a product, at least a major portion of the cells containing ~~non-starch polysaccharides  $\beta$ -glucan or pentosan~~ in the material being damaged during crushing, to produce particles containing ~~non-starch polysaccharides  $\beta$ -glucan or pentosan~~ with an improved solubility and a capacity to generate viscosity as the product is contacted with ~~dissolving medium~~ the aqueous phase.
2. (Currently Amended) [[A]] The method as defined in claim 1, characterised in that at least a major portion of the non-starch polysaccharides contained in the cells end up in particles as produced by the crushing with a particle size smaller than that of the respective initial cell of the non-starch polysaccharide.
3. (Cancelled)
4. (Currently Amended) [[A]] The method as defined in claim [[3]]1, characterised in that the material is crushed to a particle size less than 50  $\mu\text{m}$  ~~and most advantageously less than 20  $\mu\text{m}$~~ .

5. (Currently Amended) [[A]] The method as defined in claim 4, characterised in that the material contains aleuron and/or subaleurone layers of grains, which are crushed to a particle size less than 50  $\mu\text{m}$ , ~~preferably less than 20  $\mu\text{m}$ .~~

6-8. (Cancelled)

9. (Currently Amended) [[A]] The method as defined in claim 1, characterised in that the mechanical energy is generated by the joint effect of heat, pressure and shearing forces.

10. (Currently Amended) [[A]] The method as defined in claim 1, characterised in that crushing is preformed by extrusion.

11. (Currently Amended) [[A]] The method as defined in claim 10, characterised in that the material to be crushed is pre-treated to moisture in the range from 6 to 20%.

12. (Currently Amended) [[A]] The method as defined in claim 1, characterised in that the material to be crushed is mixed with a greater amount of liquid medium and the mixture is homogenised under a pressure of 50 to 800 bar.

13. (Withdrawn) A particulate product obtained by a method defined in claim 1, characterised in that the product contains a vegetable material, which has been crushed to form particles of a size less than 100  $\mu\text{m}$ , in which at least a major portion of the cells containing non-starch polysaccharides in the material has been damaged, the non-starch polysaccharides contained in the crushed particles having enhanced solubility in an aqueous phase with which the product has been brought into contact.

14-15. (Cancelled)

16. (New) A method of using the material as defined in claim 1, wherein the non-starch polysaccharides  $\beta$ -glucan or pentosan is comprised in a food or a fodder for improved solubility in the digestive tract.

17. (New) A method of using the material as defined in claim 1, wherein the material provides for controlled viscosity increase.

18. (New) The method as defined in claim 4, characterised in that the material is crushed to a particle size less than 20  $\mu\text{m}$ .

19. (New) The method as defined in claim 5, characterised in that the material contains aleuron and/or subaleurone layers of grains, which are crushed to a particle size less than 20  $\mu\text{m}$ .